Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at http://about.jstor.org/participate-jstor/individuals/early-journal-content.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

should "camp upon the trail" of the builder, or he will put the kitchen chimney where he thinks it looks best from the outside, and she will have to put the range on the other side of the room, and carry the stove-pipe overhead across the room; or he will set the kitchen sink behind the door where there is no room for a drain board; or he will put the dining-room windows in at equal distances from the corners of the room so that the only place the table can stand will be in front of a blank wall, or if there is one window in the room he will put that window in according to his idea of the looks from the outside no matter how ugly and inconvenient it may be within; and his mania for swinging doors the wrong way needs unceasing watching.

Avoid the very wide porches for the north and east sides of the house, be sure the chimneys are large enough to secure good drafts, have as many and as large windows as possible, avoiding those with a large single pane of glass which cannot be opened. See that fireplaces are connected with a chute to carry away ashes which is such a saving of hard labor and insures a tidy hearth, and be prepared to battle with the builder and the man of the house about closets and cupboards. You may have to sacrifice the household peace for a few days but your comfort and convenience for years is worth it.

(To be continued)

HOUSEKEEPING FOR TWO

By ANNA B. HAMMAN
Instructor in Foods and Cooking, Mechanics' Institute, Rochester, N. Y.

(Continued from page 504)

Fish Timbales. One-half cup cooked fish finely flaked, salt, pepper, few drops lemon juice, two tablespoons milk or cream, white of one egg. A slice of halibut, white fish or cod, or well-drained canned salmon may be used for this dish. After breaking up the fish very finely with a fork, add salt, pepper and lemon juice, then milk or cream, and beat well. Add stiffly-beaten white of egg, put mixture into buttered custard cups, set in a pan of hot water and bake in a moderate oven until set. It will take about twenty minutes. If an oven is lacking, the cups may be set in a pan of hot water over the fire and covered. When done, turn from the moulds and pour around them a sauce.

With the white fish, halibut or cod, a tomato sauce is good, made with half a cup of tomato juice, a tablespoon of butter and one of flour, a

liberal seasoning of salt and pepper, and a suspicion of onion. For the salmon timbales, add to a half-cup of white sauce the beaten yolk of an egg and a few drops of lemon juice. Or, for any sort of fish, use a sauce tartare, which is a mayonnaise dressing with the addition of chopped olives, pickles, capers, parsley and a few drops of tarragon vinegar if it is at hand.

This is the time of year when we need some new fashions for the old potatoes. Baked creamed potatoes will meet the necessity sometimes. Cut cold boiled potatoes into half-inch dice, mix a cupful of them with three-quarters of a cup of white sauce, put in a baking dish and bake until lightly browned over the top. For variations add a teaspoon of finely chopped parsley, or two tablespoons of grated cheese to the white sauce. With the potatoes and cheese, sprinkle buttered bread crumbs over the top and bake until the crumbs are brown.

While we are waiting for the fresh green summer vegetables to come around once more, canned tomatoes help, best of all the winter supplies, the flavor we long for in the early warm weather. Try a dish of scalloped tomatoes. Put in a shallow baking dish first a layer of buttered stale bread crumbs, then a layer of tomatoes well seasoned with salt and pepper and a few drops of onion juice if you like, then another layer of buttered crumbs, another of seasoned tomatoes, and buttered crumbs on top. Bake until heated through and browned delicately.

Banana Salad. Peel a ripe banana, cut in two crosswise, then lengthwise. Dip each piece into the following dressing, and lay it on a bed of crisp white lettuce leaves:

Salad Dressing. One and a half tablespoons butter, three tablespoons flour, one teaspoon salt, one egg, one-quarter cup water, one-quarter cup vinegar, one tablespoon sugar, cream (one-half cup or less). Melt butter, add flour, salt, beaten egg, vinegar and water. Cook over hot water, stirring constantly, until mixture is smooth and thick. Remove from fire, add sugar, and when cold, stir in enough cream to make it of the right consistency. Sour cream will do perfectly well, if you happen to have some. This dressing is especially good with bananas if tarragon vinegar is used in place of ordinary vinegar. A few chopped nuts, pecans, walnuts or peanuts, may be added to this salad.

Egg Rolls. These are an excellent variation of baking powder biscuit.

One cup pastry flour, one and one-half teaspoons baking powder, one and one-half tablespoons butter, one-quarter teaspoon salt, three-eighths cup of milk, one-half of a beaten egg. Mix and sift baking powder, salt and flour, cut in the butter. Mix two tablespoons of the milk with

the beaten egg, and add it lightly to the flour and butter, using the rest of the milk if it will not make the dough too soft to handle. Toss out on a floured board, pat out one-half inch thick, cut in rounds, and bake twelve to fifteen minutes in a hot oven.

Strawberries are coming again, but they are still high-priced, and while we are biding the time, some light dessert with an acid flavor is desirable. The orange, like the canned tomato, is our standby. Here is a trifle, light and cool, to finish the meal. It makes a good dessert for the invalid tray, too.

Orange Whip. Yolks of two eggs, two tablespoons sugar, juice of one orange, three teaspoons lemon juice, few grains salt, whites of two eggs. Beat yolks, add sugar, fruit juice and salt, and cook over hot water, stirring constantly, until thick. Remove from fire and, when cool, add whites of eggs beaten very stiff. Pile lightly in a sherbet glass and chill.

Orange Jelly. Two teaspoons granulated gelatin, two tablespoons cold water, juice of two oranges, one tablespoon lemon juice, one-quarter cup sugar. Soak gelatin five minutes in cold water, then set over boiling water until it is dissolved. Mix fruit juice and sugar, add water, if necessary, to make one cup liquid, and stir into dissolved gelatin. Strain into moulds wet with cold water and set in a cold place until firm. Turn out of moulds and serve with whipped cream. Fruit gelatin made in this way is much better than that made with boiling water, which destroys the fresh fruit flavor. It also has the advantage of setting more quickly.

Nut Wafers. One egg, one-half cup brown sugar, one-half cup English walnut or pecan meats, one-eighth teaspoon salt, three tablespoons flour. Beat eggs thoroughly, add sugar, meats finely chopped, flour and salt. Spread as thin as possible on a buttered tin, and bake in a rather hot oven until lightly browned. When nearly cold, cut in squares.

HOW TO MAKE A NORMAL SALT SOLUTION FOR OPERATION IN PRIVATE HOUSE

By HARRIET F. MacARTHUR
Graduate of the Presbyterian Hospital Training School, New York

To make a normal salt solution $^{9}/_{10}$ of 1 per cent. use one teaspoon of salt to one pint of water. Scrub thoroughly a large kettle, fill it with water and a little soda, allow it to boil while preparing to make the solution. Clean and boil two large toilet pitchers, two towels, a